

Sunday Menu

Small plates

- Sourdough, marmite butter *(v)* · 5.5
- Padrón peppers, smoked sea salt *(vg, gf, df)* · 7.5
- Teriyaki chicken bites, sesame, coriander *(df)* · 9.5
- Chorizo sausage roll, piquillo pepper ketchup · 7.5
- Mozzarella dippers, spiced tomato chutney *(v)* · 7
- Truffle & parmesan crispy baby potatoes, confit garlic *(v, gf)* · 6.5
- Levoni charcuterie board, olives, chilli jam · 14

Roasts

Beef · 22

Dry-aged Sirlon, crispy roast potatoes, roasted carrots, seasonal greens, braised red cabbage, yorkshire pudding, parsnip puree, gravy & horseradish cream

Chicken · 21

Lemon & herb roast chicken, crispy roast potatoes, roasted heritage carrots, seasonal greens, braised red cabbage, yorkshire pudding, parsnip puree, gravy & cranberry sauce

Vegetable Wellington *(v)* · 19

Mushroom & spinach Wellington, crispy roast potatoes, roasted heritage carrots, seasonal greens, braised red cabbage, yorkshire pudding, parsnip puree, gravy & cranberry sauce

Sides

Cauliflower cheese *(v)* · 7 Pigs in blankets · 7.5 Buttered leeks *(v)* · 3.5
Extra yorkshire pudding *(v)* · 2 Seasonal veg *(v)* · 3.5 Roast potatoes *(gf, vg, df)* · 4.5

Mains

- Classic fish & chips, tartare, mushy peas *(gf, df)* · 17.8
- Chicken caesar, croutons, parmesan, crispy prosciutto · 14.5
- Tap Tavern burger & fries, bacon jam, house burger sauce *(gf)* · 16.8
(Vegan option available)

Desserts

- Sticky toffee pudding, rum sauce & mascapone cream *(v)* · 7
- Seasonal crumble, clotted cream *(v)* · 6.5
- Ice cream selection *(v, gf)* · 5

(v) Vegetarian, (vg) Vegan, (gf) Gluten free, (df) Dairy free

If you have any dietary requirements, please ask a member of the team for full allergen info.
A discretionary 12.5% service charge will apply to table-served guests.